

NEC

User Manual



Model N227S

Please read carefully before operation.

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Congratulations on the purchase of your new Microwave Oven

Thank you for having chosen a NEC product. We are convinced that you will find your new microwave oven very useful and that it will be of great help to you. As with all new kitchen appliances, it will take some time to learn all the new functions and features, but with time, this oven will become indispensable to you.

Before using your Microwave Oven

Read through the instruction manual carefully and ensure that you follow the recommendations given, these instructions have been prepared so that you get the best from your new NEC Microwave Oven. It is important that this instruction book is retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or if you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

Safety Instructions

- The built-in safety interlock switches prevent the microwave oven from operating when the door is open.
- Do not tamper with them, or attempt to operate the oven with the door open as open door operation can result in exposure to microwave energy.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces. See the Cleaning and Care section for cleaning instructions.
- Do not operate the oven if it is damaged until it has been repaired by qualified service personnel.
- It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (warped), (2) hinges and latches (broken or insecure), (3) door seals and sealing surface.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact your local Service Centre.
- Do not remove the outer case, door or control panel at any time. Doing so may cause exposure to extremely high voltage.
- Install or locate this oven only in accordance with **“INSTALLATION INSTRUCTIONS”** found in this manual.
- Use the appliance for its intended use as described in this manual. Do not use corrosive chemicals in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. It is not designed for industrial or laboratory use neither for commercial use as this will invalidate the guarantee.
- Do not operate the oven empty. If food or water is not present to absorb the microwave energy, the magnetron tube can be damaged.
- Close supervision is necessary when the oven is used by children.
- Do not store this appliance outdoors. Do not use this product near water.
- Do not attempt to dry clothing or newspapers in the microwave oven. These items can ignite.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

Utensil safety

Most glass, glass ceramic and heat-resistant glassware utensils are excellent for use in the microwave oven. Although microwave energy will not heat most glass and ceramic items, these utensils can become hot as heat transfers from the food to the container. The use of oven gloves to remove dishes is recommended.

This MWO Should not be operated by Children or Infirm persons without adequate supervision.

Young Children should be supervised to ensure that they do not play with the appliance.

This appliance is not recommended for use in an environment where excessive vibration could be experienced.

Testing suitability of cookware

- Place the cookware in the cavity along with a glass half full of water. Heat on 900 W (100%) for one minute. If the cookware feels hot, you should not use it. If it is just slightly warm, you can use it for reheating but not for cooking. If the dish is room temperature, it is suitable for microwave cooking.
- Paper napkins, wax paper, paper towels, plates, cups, cartons, freezer wrap and cardboard are great convenience utensils. Always be sure containers are filled with food to absorb energy and thus avoid the possibility of overheating.
- Many plastic dishes, cups, freezer containers and plastic wraps may be used in the microwave oven. Follow manufacturer's instructions when using plastics in the oven. Avoid using plastic utensils with foods that have high fat or sugar content since these foods reach high temperatures and could melt some plastics.
- **Do not leave oven unattended, and look at it from time to time when heating or cooking food in plastic, paper or other combustible containers. If smoke is observed, keep door closed, switch the oven off or disconnect oven until smoke stops.**
- Metal utensils and utensils with metallic trim should not be used in the microwave oven, unless specifically recommended for microwave use.
- Containers with restricted openings, such as bottles, should not be used for microwave cooking.
- Use caution when removing a lid or cover from a dish to avoid steam burns.

Food safety

- Do not heat food in a can in the microwave oven. Always remove the food to a suitable container.
- Deep fat frying should not be done in the microwave oven, because the fat temperature cannot be controlled, hazardous situations can result.
- Popcorn may be prepared in the microwave oven, but only in special packages or utensils designed specifically for this purpose. This cooking operation should never be un-attended.
- Pierce foods with non-porous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.

WARNING: When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
 2. Do not overheat.
 3. Stir the liquid before placing the container in the oven and again halfway through the heating time.
 4. After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
- Some products such as whole eggs and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven. Occasionally, poached eggs may explode during cooking. Always pierce the yolk, then cover and allow the standing time of one minute before removing cover.

NOTE:

- Do not force the turntable to rotate by hand. This may cause malfunctioning.
- Arcing in the oven during microwave operation usually occurs from use of metallic utensils. Continuous arcing, however, can damage the unit. Stop the programme and check the utensil.
- Care should be taken not to obstruct any air vents located on the top, rear, side and bottom of the oven.

Do not use this oven for commercial purposes.

This oven is made for domestic use only.

Keep these instructions

Oven utensils and accessories guide

A variety of Utensils and Materials may be used for cooking in your microwave oven. For your safety and to prevent damaging utensils and your oven, choose appropriate utensils and materials for each cooking method.

The list below is a general guide.

Material	Utensils	Microwave Cooking
Ceramic & Glass	Corning ware	YES
	Heat resistant glass ware	YES
	Glass ware with metal decoration	NO
	Lead crystal glass	NO
China	Without metal decoration	YES
Pottery		YES
Plastic	Microwave oven heat-proof wear	YES
	Plastic wrap	YES
Metal	Metal baking pan	NO
	Aluminium foil*	YES
Paper	Cups, plates, towels	YES
Waxed Paper		YES
Wood		NO
Accessories	Turntable	YES
	Turntable support	YES

YES: Utensils and accessories to use

NO: Utensils and accessories to avoid

***NOTE: Use aluminium foil only for shielding purposes, overuse may cause arcing.**

Technical data

Overall dimension	Width	520 mm	Power source	230 V, 50 Hz
	Depth	376 mm		Fuse
	Height	292 mm	Power consumption	1450W
Cavity dimension	Width	349 mm	Microwave (Power)	900W
	Depth	355 mm	Weight	19 kg
	Height	220 mm	Volume	28 litre

GETTING STARTED

Unpacking

N.B. When you unpack the oven, check that the product is free from damage. Damage or any missing parts must be reported immediately to the retailer. The oven, parts of the oven or the accessories may be wrapped by a protection foil. If so, you must remove this foil before using the oven. Do not leave packing material so that small children can play with it. This can be hazardous.

Installation

1. Remove any promotion label from the door.
2. Install the oven on a flat, level surface. The surface must be strong enough to safely bear the weight (19 kg) of the oven, and the contents. To avoid the possibility of causing vibration or noise the oven must be in a stable position.
3. Keep the oven away from heat and water. Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from heat and water sources.
4. Do not block air vents on the top and the sides of the cabinet and also do not place any articles on the top of the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from the vents, so be sure not to obstruct it or let curtains come between the oven and the rear wall.
5. Place the oven as far away from radios and TV's as possible. Some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.
6. If positioned in a corner, leave a gap of at least 5,0 cm from the walls to meet ventilation demands.

Important! The oven can be placed almost anywhere in the kitchen. Make sure the oven is placed on a flat, level surface and that vents as well as the surface underneath the oven are not blocked (for sufficient ventilation).

Connecting to the mains

The oven is delivered with the power cord and a plug for 240V, 50Hz, earthed socket outlet. Earth protection minimises the risks should a short-circuit occur. Check to ensure the voltage of the oven matches the supply.

N.B. If the oven is connected to the socket via an extension cord, make sure the cord is earthed.

WARNING! This appliance must not be used on a non-earth protected power supply.

Contact an electrician if you are uncertain regarding electrical connection of the oven or provision of earth protection of the supply.

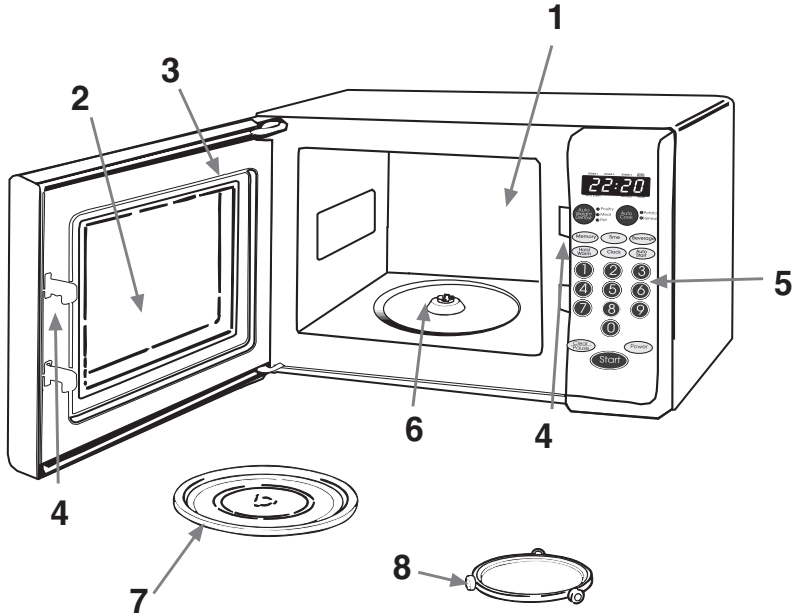
Electrical connections

This appliance comes fitted with a standard 3 pin moulded Australian plug

WARNING! THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

The Microwave and Accessories



Name and function of parts

1. Cooking compartment. Wipe the compartment clean after using the oven.
2. Viewing window. Food can be checked while the microwave oven is in operation.
3. Oven door. The door must always be firmly closed while cooking.
4. Latch hook, Safety interlock system.
5. Control panel.
6. Drive shaft for turntable
7. Turntable. Made of special heat-resistant glass. Food in a suitable container is placed on this tray for cooking. Do not use the oven without the turntable.
8. Turntable support. Place the support on the floor of the cooking chamber to support the turntable.

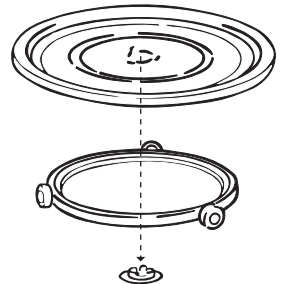
Turntable Installation

1. Place the turntable support on the cavity Bottom.
2. Place the turntable on top of the turntable support as shown in the diagram. Make sure that turntable hub is securely locked in the turntable shaft. **Never place the turntable upside down.**
 - Both turntable and turntable support must always be used during cooking.
 - All food and containers of food are always placed on this turntable for cooking.
 - This turntable rotates clockwise and anticlockwise; this is normal.

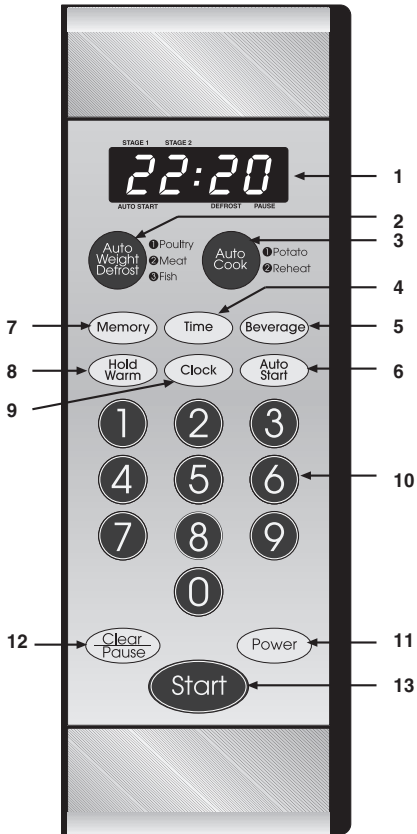
Turntable

Roller rest

Turntable Shaft



Control panel



1. Display window - showing time of day, operating mode and cooking time.
2. Auto Defrost by weight.
 1. Poultry
 2. Meat
 3. Fish
3. Auto Cook.
 1. Potato
 2. Reheat (Plated Meals)
4. Time. For setting cook time.
5. Beverage. To automatically heat up drinks.
6. Auto Start. To set a start time.
7. Memory. To save a frequently used programme.
8. Hold Warm. Keep food warm for up to 30 mins.
9. Clock. To set the time.
10. Number pad. To enter time, weight and power.
11. Power. To set power.
12. Clear/Puase.
13. Start.

How to operate your microwave oven.

Pause/Clear

If you would like to stop the oven during cooking without opening the door, touch Pause/Clear **ONCE**. To continue cooking, touch Start. Should food be removed from the oven before the set cooking time is completed, touch Pause/Clear **TWICE**.

You can turn off the oven during cooking, to stir or rearrange food. There are two ways of doing so;

1. Just open the door, the safety mechanisms stop microwave power. To continue cooking, close the door and touch Start.
2. Touch Pause/Clear **ONCE**, and open the door. To continue cooking, close the door and touch Start.

Setting the clock

When your oven is plugged in for the first time or when power resumes after a power interruption, the display window will flash " 0:00".

Example: To set 4.30

1. Touch the Clear/Pause button and then the Clock buttons. Set the desired time (12 hour format) with using the number pad.
2. Touch the Clock button to lock in the time and start the clock running.

If you need to change the time of day after setting, press the clock button, the numbers in the display window will flash. You can then set the time as above.

Example: To change the time to 15.45

1. Press and the Clock button. The numbers in the display window will flash.
2. Set the desired time (12 hour format) using the number pad.
3. Touch the Clock button to lock in the time and start the clock running.

Child safety lock

This oven has a safety feature which prevents the Accidental running of the oven by a child. After the lock has been set, no part of the microwave oven will operate until the child lock feature has been cancelled.

To set:

1. Touch Pause/Clear button so that the time of day only is displayed
2. Touch ' 0 ' button.
3. Touch Start button 5 times, Loc will be displayed.

To cancel the child lock, simply repeat the setting procedure. Loc disappears and the time of day Display reappears in the window.

Microwave cooking

This basic microwave cooking method allows you to cook food for a desired time. In addition to the maximum power level, you can select different microwave power from 10 levels, **Hi W(900W)** to 90W for the foods that require slower cooking.

Foods with high moisture content should be cooked on maximum power as this is the fastest cooking method and best maintains the natural flavour and texture of the foods.

Example: To cook at 450W for 1 min 30 sec's:

1. Touch Pause/Clear.
 2. Touch the time button.
 3. Set the desired time by pressing buttons ' 1 ' , ' 3 ' then ' 0 ' on the number pad.
 4. Touch the power button.
 5. Set the desired power (450W = 5) by pressing button ' 5 ' on the number pad.
 6. Touch Start.
-



The Microwave oven is automatically set to 900W(HiW). If this power level is required for cooking, you may set the time and then press start (You do not need to select the required power) At the end of the cooking time, the microwave power will automatically stop. The cooling fan and oven light will continue to run whilst 5 soft audible bell sounds are heard. ' End ' will appear in the display window. After the cooking time has finished pressing Pause/Clear will reset the display window to the time of day.

Microwave setting guide

Power Setting		Suggested use
90W	PL-1	Keeping warm : Keeping foods warm
180W	PL-2	Defrost : Thawing frozen foods.
270W	PL-3	Simmer : Completing the cooking cycle of some pot roasts. Casseroles and stews.
360W	PL-4	Medium Low : Baked custards or cheesecakes.
450W	PL-5	Medium : Faster defrosting for casseroles and stews.
540W	PL-6	Medium Hi : Baking cakes and sponge puddings
630W	PL-7	Reheat Low : Reheating of casseroles and stews..
720W	PL-8	Reheat : Reheating pre-cooked foods.
810W	PL-9	Reheat Hi : Roasting joints of meat and poultry.
900W	PL-10	Max Power : Boiling or reheating liquids. Cooking vegetables. Preheating a browning dish.

Microwave cooking in two or three stages

This basic microwave cooking method allows you to cook food for a desired time at different power levels. In addition to the maximum power level, you can select different microwave power from 10 levels, **HiW(900W)** to 90W for the foods that require slower cooking.

Foods with high moisture content should be cooked on maximum power as this is the fastest cooking method and best maintains the natural flavour and texture of the foods.

Example: To cook at 450W for 1 min 30 sec's, then at 900W for 7min.

1. Touch Pause/Clear.
2. Touch the time button).
3. Set the desired time by pressing buttons ' 1 ' , ' 3 ' then ' 0 ' on the number pad.
4. Touch the power button.
5. Set the desired power (450W = 5) by pressing button ' 5 ' on the number pad.
6. Touch the time button.
7. Set the desired time by pressing buttons ' 7 ' , ' 0 ' then ' 0 ' on the number pad.
8. Touch the power button.
9. Set the desired power (900W = 10) by pressing button ' 1 ' then ' 0 ' on the number pad.
10. Touch Start.



If you wish to cook in three stages, simply repeat steps 2, 3, 4 and 5 before you press the start button.

Manual defrosting

For manual defrosting (without operating the Auto Defrost feature), use 180W. The blue defrost symbol appears in the window display whenever this power level is selected. To speed up the defrosting of dense foods over 450g (1lb), the oven may be started on **Hi W(900W)** power for 1- 3 minutes, then reduce to 180W until defrosting is complete.

Example: To defrost at 180W for 8 min 30 sec's:.

1. Touch Pause/Clear.
2. Touch the time button.
3. Set the desired time by pressing buttons ' 8 ' , ' 3 ' then ' 0 ' on the number pad.
4. Touch the power button.
5. Set the desired power (180W = 2) by pressing button ' 2 ' on the number pad.
6. Touch Start.



At the end of the defrosting time, the microwave power will automatically stop. The cooling fan and oven light will continue to run whilst 5 soft audible bell sounds are heard. ' End ' will appear in the display window. After the defrosting time has finished pressing Pause/Clear will reset the display window to the time of day.

Defrosting Tips

1. It is better to underestimate defrosting time if you are unsure. Food will continue to defrost during the standing time.
2. Separate food as soon as possible.
3. Turn large items, e.g. joints, halfway through the defrosting time, or at pause.
4. Remove any thawed food as soon as possible.
5. Remove or open any packaging before defrosting.
6. Place food in a larger container than that which it was frozen in, this will allow for easy stirring.
7. Begin thawing poultry, breast side down and turn over halfway through defrosting time or at pause. Delicate areas such as wing tips can be shielded with small pieces of smooth foil.
8. Standing time is very important, particularly for large, dense foods which cannot be stirred to ensure that the centre is completely defrosted before cooking.

Memory Cooking

If you often cook or reheat the same types of dishes, you can store the cooking times and functions in the oven's memory, so that you do not have to reset them each time. You can store one cooking.

Example : To set memory

1. Touch the **Memory** button.
2. Set your cooking programme as usual.
3. Touch **memory** button.
The oven will beep and the display reverts to the time of day. Your settings are now stored in the oven's memory.

To store different settings simply repeat setting procedure.

Example : To use memory

1. Touch **memory** button. Stored settings in the oven's memory appears in the display.
2. Touch **start** button. (The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down.)

Hold Warm

The Hold Warm function is used to keep food warm for a maximum of 30 minutes (in steps of 10 minutes) after cooking has finished.

Example : To set the Hold Warm function

1. Set your cooking programme as usual.
2. Touch **Hold Warm** button. (Once for 10 mins. Twice for 20 mins and three times for 30 mins.)

Auto Start

This function allows you to program a start time for your cooking (Up to 11 hours and 59 minutes in advance.)

Example : To set Auto Start

1. Set your cooking programme as usual.
2. Touch the **Auto Start** button.
3. Enter the desired start time using the number pad.
4. Touch **Start**.



If the oven door is opened before the cook time has started you will have to press the start button again once the door has been closed. Some foods may spoil if left at room temperature for too long.



Hold Warm can only be used with one stage microwave cooking.

Auto Programmes

The Auto Programme features allow you to simply and automatically cook or defrost a range of popular foods. Your oven offers the following Auto programmes.

Programme	Microwave mode	Quantity	Display
Defrost Poultry	Microwave Only	0.1kg – 3.0kg	de f1
Defrost Meat	Microwave Only	0.1kg – 2.0kg	de f2
Defrost Fish	Microwave Only	0.1kg – 2.0kg	de f3
Baked Potatoes	Microwave Only	1, 2 or 3 potatoes.	SA -1 (PO1, PO2, PO3)
Reheat Plated meals	Microwave Only	Small, Medium or large meals.	SA -2
Beverage	Microwave Only	1, 2 or 3 mugs	CU P1, CU P2, CU P3

Baked Potatoes

To automatically cook potatoes, you simply press the ' Auto Cook ' button once followed by the ' 1 ' button on the number pad. You may now press numbers ' 1 ', ' 2 ' or ' 3 ' on the number pad depending on the number of potatoes required, once this has been done you can press Start .

Reheat Plated meals

To automatically reheat a plated meal, you simply press the ' Auto Cook ' button once followed by the ' 2 ' button on the number pad. You may now press numbers ' 1 ', ' 2 ', ' 3 ', ' 4 ' or ' 5 ' on the number pad depending on the size of the plated meal (' 1 ' for a small meal, ' 5 ' for a very large meal), once this has been done you can press Start.

Beverage

To automatically heat up a drink, you simply press the ' Beverage ' button (once for 1 cup, twice for 2 cups and three times for 3 cups), once this has been done you can press Start.

Auto Programmes Examples

Example: To automatically cook 2 potatoes:

1. Touch Pause/Clear.
 2. Touch the Auto cook button.
 3. Press number ' 1 ' on the number pad to select the potato function.
 4. Press number ' 2 ' on the number pad to select two potatoes.
 5. Touch Start .
-
-

Example: To Reheat an average sized plated meal:

1. Touch Pause/Clear.
 2. Touch the Auto cook button.
 3. Press number ' 2 ' on the number pad to select the Reheat plated meal function.
 4. Press number ' 3 ' on the number pad. This will give you three minutes of cook time.
 5. Touch Start.
-



At the end of the cooking time, the microwave power will automatically stop. The cooling fan and oven light will continue to run whilst 5 soft audible bell sounds are heard. ' End ' will appear in the display window. After the cooking time has finished pressing Pause/Clear will reset the display window to the time of day.

Auto Programmes (Auto Defrost)

Auto Defrost by Weight is an accurate defrosting method for frozen meat, poultry or fish.

Example: To defrost 1.7 kg of Poultry:

1. Touch Pause/Clear.
 2. Touch Auto Weight Defrost button once.
 3. Set the desired weight (1.7 kg) by pressing buttons ' 1 ' then ' 7 ' on the number pad.
 4. Touch Start.
-
-

Example: To defrost 0.8 kg of Meat:

1. Touch Pause/Clear.
 2. Touch Auto Weight Defrost button twice.
 3. Set the desired weight (0.8 kg) by pressing buttons ' 0 ' then ' 8 ' on the number pad.
 4. Touch Start.
-
-

Example: To defrost 1.2 kg of Fish:

1. Touch Pause/Clear.
 2. Touch Auto Weight Defrost button three times .
 3. Set the desired weight (1.2 kg) by pressing buttons ' 1 ' then ' 2 ' on the number pad.
 4. Touch Start.
-
-



The Auto Defrost function can be used in conjunction with two and three stage cooking. Auto Defrost can only be set for the first stage. Follow the instructions for two and three stage cooking to add an extra cooking stage.

Recommendations for Defrosting (Using 180W)

Some foods such as bread and fruit, can successfully be thawed manually by using the power setting.

FOOD	PREPARATION	(180W)	STANDING TIME
Bread			
Small loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	8–10 min.	10–15 min.
Sliced large loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	10–13 min.	10 min
2 slices	Place on kitchen paper.	45–60 sec.	5 min.
1 bread roll	Place on kitchen paper.	45–60 sec.	5 min.
2 bread rolls	Place on kitchen paper.	1–1½ min.	5 min.
Cakes and Pastry			
Gateau 450g/1 lb	Remove from packaging, place on plate.	9–11 min.	15–30 min.
Cheesecake 450g/1 lb	Remove from packaging, place on plate.	9–11 min.	15–30 min.
Pie (cooked) 450g/1 lb	Remove from packaging, place on plate.	7–9 min.	15–30 min.
Pastry 450g/1 lb	Remove from packaging, place on plate.	7–9 min.	15–30 min.
Butter			
250g/8.8 oz (1 packet)	If foil wrapped, remove from wrapper and place on a plate	3–4 min.	5–10 min.
Fruit			
225g/8 oz Soft berry fruits	Place in a single layer in a shallow dish.	5–6 min.	5–10 min.
450g/1 lb Soft berry fruits	Place in a single layer in a shallow dish.	7–8 min.	5–10 min.
Plated meal			
400g/14 oz	Cover with a plate or non P.V.C. cling film. To reheat, microwave on 100% (900W) for 3–4 minutes.	7–8 min	5–10 min.
Vegetables			
	It is not necessary to defrost vegetables before cooking. All vegetables can be thawed and cooked on 100% (900W)		

Microwave Hints

- Always keep the oven clean – avoid spill-overs and do not forget to clean under the glass tray and the inside of the door.
- Preferably use round or oval casseroles with a lid when cooking in your microwave oven.
- Do not use metal or metal decorated casseroles. Certain plastic materials can melt and be warped by hot food.
- Cover the food when cooking. Use a glass lid, a plate or grease proof paper.
- Pastry, bread and the like can be defrosted directly in a bread basket or on a paper towel.
- If frozen food is heated in its packaging, the packaging should be opened. Packaging containing metal or metal decoration must not be used unless specifically recommended for use in the microwave. Remove metal clips and wire ties.
- Smaller pieces of aluminium foil can be used to cover parts that easily over cook such as chicken legs.
- Food with peel or skin should be pierced with a fork – e.g. potatoes and sausages. Do not boil eggs in the microwave oven as they can explode.
- Put large, thick pieces close to the edge of the casserole and try to cut the food in to even sized pieces. Always place the food in the centre of the oven.
- The food will be evenly cooked if you stir or turn it a few times.
- Always set a shorter cooking time than indicated in your recipe to avoid over cooking. The larger the amount of food the longer it takes.
- Use little or no water for vegetables.
- Use less salt and spices than for 'normal' cooking.
- Season afterwards.
- Allow a few minutes 'standing' time after the oven has switched off to ensure complete and even cooking results.
- Always ensure food is piping hot throughout before serving.
- Use pot holders or gloves when taking dishes and food from the oven.

Microwave Tips

- **Softening Honey**
If you have a jar of honey which has crystallised, remove lid and place the jar in the oven, microwave on medium power for 2 minutes.
- **Melting Chocolate**
Break 100g of chocolate into squares, place in a bowl and heat on high power for 1-2 minutes and stir well.
- **Softening or Melting Butter**
Melting takes a few seconds on high power. Softening is best done more gently on low power.
- **Freshen or Warm Bread**
Use medium power for few seconds.
- **Peeling Garlic easily**
Heat 3 or 4 cloves of garlic on high power for 15 seconds. Squeeze at one end until the clove pops out.
- **Fruit Juice**
Citrus fruits will yield more juice if they are heated on high power for 15 seconds before squeezing.
- **Cooking Porridge**
Porridge is easily cooked in the serving dish with no sticky pan to wash. Follow food manufacturers' recommendations.

Care and cleaning

The oven must always be clean. Residue of food from spillovers or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours. Do not attempt to tamper with or make any adjustments or repairs to any part of the oven. Repairs should only be done by a qualified service technician.

Be sure the oven is disconnected from the electricity supply before cleaning.

Cleaning the accessories (turntable and support)

Clean them with mild detergent after removing them from the cavity. The turntable support should be carefully handled.

CAUTION: The inside of the oven and turntable get very hot, so do not touch them immediately after use.

Cleaning the interior

Always keep the inside of the oven clean. Wipe up spill-overs and food spatters immediately. Deposits that are allowed to remain on the oven walls, door seal and door surface will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. Use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits.

NEVER USE ABRASIVE CLEANERS, COMMERCIAL OVEN CLEANERS OR STEEL WOOL PADS ON ANY PART OF THE MICROWAVE OVEN.

To loosen difficult deposits, boil a cup of water in the microwave oven for 2 or 3 minutes.

NEVER USE A KNIFE OR ANY UTENSIL TO REMOVE DEPOSITS FROM OVEN SURFACES.

To remove odours from the oven interior, boil a cup of water plus 2 tablespoons of lemon juice for 5 minutes.

Cleaning the exterior

Open the oven door when cleaning the control panel. This will prevent the oven from being turned on accidentally. You should clean outside surfaces of the oven with mild liquid detergent and water followed by a wiping with clear water to remove any excess detergent. Dry with a soft cloth.

Spray-on window cleaners or all purpose spray-on kitchen cleaners can also be used. Never use abrasive cleaners, scouring pads or harsh chemicals on outside surfaces of your oven. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

After-sales service and spare parts

If the appliance does not work correctly, carry out the following checks first before contacting the local After-Sales Service Centre.

If the oven does not start:

- Check that the plug is pushed in properly.
- If appropriate, replace the fuse in the plug by another of the same rating and check that the plug is wired correctly.
- Check that any switch, at the wall socket or elsewhere in the circuit, is ON.
- Check that the wall socket is working by plugging in something else that you know is working.
- Check the fuse in the fuse-box.

If the microwaves are not operating:

- The child security feature might have been set (available on some models)
- Check that the controls have been set correctly.
- Check the adjustments/procedures by referring to the instruction manual.
- Check that the door is closed properly. (If particles of food or other things remain stuck in the doorway, the door will not close correctly and the microwave oven will not operate.)
- Check that the Start button is activated.

If the oven still does not work properly after the above checks, contact the local NEC After-Sales Service Centre. The address can be found on the following pages of this user guide.

IMPORTANT :

If you call out a technician for one of the above faults or to repair a fault caused by incorrect installation or operation, you will be charged for this call-out even if the appliance is still under guarantee.

When you make your call to the After-Sales Service Centre, you will be asked for the following information:

1. Your name, address and postcode
2. Your telephone number
3. Clear and concise details about the fault
4. The model number
5. The serial number
6. The purchase date

We advise you to write down the information below so that you will have the details to hand:

Model number:

Serial number:

P.N.C.:

Purchase date:

If your appliance is still under guarantee, you must be sure that the necessary checks have been made, because a technician call-out charge will be levied if the problem is not mechanical or electrical.

Please note that your proof of purchase will be required for any call-out made during the guarantee period.

Spare parts

Spare parts can be purchased through your After-Sales Service Centre.

Customer service

For all general enquiries about your NEC appliance or for other information on NEC products, contact our Customer Service centre by mail or telephone.

NEC

NEC Australia Pty. Ltd.
ABN 86 001 217 527

Home Electronics Group

NEC Service Centres

NEW South Wales

Sydney ☐ ☐ ☐ 184 Milperra Rd, Revesby 2212 ☐ ☐ (02)9780 8688
Newcastle ☐ ☐ 120 Parry Street, Newcastle 2302 ☐ ☐ (02)4926 2566

Victoria

Melbourne ☐ ☐ 480 Princes Highway, Noble Park 3174 ☐ ☐ (03)9554 6245

Queensland

Brisbane ☐ ☐ 116 Ipswich Rd, Woollongabba 4102 ☐ ☐ (07)3361 5858
Southport ☐ ☐ Shop 1, 48 Ferry Rd, Southport 4215 ☐ ☐ (07)5591 3670

South Australia

Adelaide ☐ ☐ 84A Richmond Rd, Keswisch, 5053 ☐ ☐ (08)8375 5710

Western Australia

Perth ☐ ☐ ☐ 45 Sarich Court, Osborne Park 6017 ☐ ☐ (08)9446 5333

For Service in outer areas, please contact your NEC retailer for the address of the nearest Authorized NEC Service Centre.

NEC Australia Pty., Ltd.

244 Beecroft Road EPPING 2121
Tel. 131-632 Fax. (02) 9930 2380

NEC

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Phone 131-632 for your nearest NEC office.